

Fromagerie Blanc FJ

contact@fromagerieblanc.fr

11 RUE MARCEL BEAU

79200 PARTHENAY

Tel: 05.49.95.71.12

Fax: 05.49.64.93.02



<https://www.johnnyblanc.fr>

SIRET: 34828622000044

Code NAF : 1051C

TVA : FR 86 348 286 22

Agrément: FR 79 202 024 CE

Product name: Saveur truffe

THE ARTICLE :

Characteristic:

Name: Raw goat milk cheese

Categorisation: soft cheese

Origin: Deux-Sèvres – 79 department - France

Ingredients: raw goat milk, lactic ferments, rennet, salt, 1.6% of Truffle breaking tuber aestivum vittad.

Presence of allergens: **raw goat milk**, truffle

Barcode : 3760177060814

Sanitary approval: FR 79 202 024 CE

Packaging: Under climatic control

Package: 6 cheese per package

Weight: 80g per unit

Storage: in the fridge, max 4°C

Best by: 60 days in the original packaging



Sanitary Characteristic:

Coagulase-positive Staphylococci: <10 000ucf/g (according to current regulations 2073/2005)

Listeria Monocytogenes: Absence/25g (according to current regulations 2073/2005)

Salmonella: Absence/25g (according to current regulations 2073/2005)

Physico-chemical characteristics:

Dry extract: 45%

Fat content of finished product: 20%

Salt level: 1.2 to 1.5%

Nutrition Facts	Per 100g
Calories	1234Kj/319Kcal
Fats	25g
Saturated Fatty Acid	18.5g
Protein	22g
Carbohydrate	1.5g
Sugars	0g
Sodium	1.5g